



TAVERN BRUNCH

FROM THE

PANTRY

FARMER'S MARKET FRUIT BOWL 8

ICE-COLD MARKET VEGETABLES 12/22
with Green Goddess, Poppyseed & Romesco

OVERNIGHT OATS 7
Valencia Orange, Brown Sugar Pecans

CHIA SEED PUDDING 7
Orchard Fruit, Toasted Coconut

STRAUS FAMILY YOGURT PARFAIT 9
Blackberries, Dried Fruit Granola

TOASTS

served on Della Fattoria Bread

BROKAW AVOCADO 12
Shaved Radish, Everything Spice

ROASTED MUSHROOM TOAST 14
*Sage Straus Cream, Poached Egg
Prosciutto, Pine Nuts*

BANANA & BLUEBERRY 10
Almond Butter, Walnut, Marshall's Farm Honey

SNACKS

SAVORY 'POP-TART' 13
Braised Short Rib, Horseradish Cream, Au Poivre

LIBERTY FARMS DUCK WINGS 14
Grand Marnier & Black Pepper Gastrique

SMOKED FISH DIP 14
*Whipped Crème Fraîche, Capers, Red Onion
Bagel Chips*

SHELLFISH

order individually or for the table

ICE-COLD

served with classic sauces & garnishes

OR

HOT CHARCOAL-GRILLED

brushed with confit garlic, lemon, espelette

PETITE (serves 1-2) 89

GRANDE (serves 4-6) 119

PACIFIC OYSTERS

half dozen or full dozen 24/48

RED KING CRAB 29

HALF MAINE LOBSTER 27

SPICE-POACHED WHITE SHRIMP 18

WOOD-FIRED PIZZAS

BRUSSELS & FONTINA PIZZA 17
Black Pepper-Honey, Brown Butter, Shallot

LAMB SAUSAGE PIZZA 19
*Mozzarella, Spicy Broccolini
Bona Furtuna Tomatoes*

CARBONARA PIZZA 18
*Crispy Guanciale, Yukon Gold Potatoes
Poached Farm Egg, Pecorino Romano*



the consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of foodborne illness
please be sure to kindly inform your server/bartender of any allergies or dietary restrictions

SALADS

& SANDWICHES

KALE & QUINOA 11
Tinkerbell Peppers, Avocado, Pepitas
Ginger Dressing
+Chicken or Shrimp *11 Supplement*

HEARTS OF LITTLE GEM LETTUCE 15
Watermelon, Chilled Shrimp
Basil Dressing, Shaved Radish

KING CRAB & ENDIVE CAESAR 19
Caper Aioli, Herbed Bread Crumb, Parmesan

BUTTERMILK-FRIED CHICKEN SANDWICH 16
Celery Root Remoulade, Hot Sauce-Honey

TAVERN BURGER 19
Bacon & Red Onion Jam, Sharp Cheddar
Brioche Bun

SHAVED PORCHETTA GRINDER 18
Spicy Broccolini, Giardiniera Pickles, Chicharrónes

*sandwiches served with choice of
duck fat potato wedges or little gem lettuce salad*



DIANE'S ORIGINAL MIXER

Field Heirloom Tomatoes, Organic Egyptian
Celery Seed, Red Chili's, a touch of Honey &
Bright Lemon Citrus

DIRTY DIANE'S JALAPEÑO MIXER

Adding a bit of heat to Diane's Original, she adds
Jalapeño Peppers, Herb of Cilantro, Key Lime &
Organic Coriander Seed

DIANE'S CLASSIC 13
Tito's Vodka, Original Mix

BLOODY MARIA 13
Código Blanco Tequila, Dirty Diane's Mix

THE DUTCHMAN 13
Beefeater Gin, Original Mix

DIRTY DIANE 13
Illegal Mezcal, Dirty Diane's Mix

EVERLASTING ROSÉ 32
Sommelier Selection of Bottomless
Still Rosé to Accompany Brunch

ENTRÉES

& EGGS

CRÈME BRÛLÉE FRENCH TOAST 17
Lemon Curd, Pistachio Praline
Cranberry Compote

CLASSIC BENEDICT 21
Poached Farm Eggs, Grilled Ham, Hollandaise
Duck Fat Potato Wedges

LEEK & ROASTED MUSHROOM QUICHE 18
Puff Pastry, Bloomsdale Spinach Salad
Bacon Vinaigrette

STACKED BUTTERMILK PANCAKES 18
Huckleberry Jam, Corn Flake Streusel
Spiced Maple Syrup

TAVERN BREAKFAST 18
Two Eggs Any-Style, Grilled Thick-Cut Bacon
Heirloom Tomato, Duck Fat Potatoes
+Filet *14 Supplement*

SCRAMBLED EGG SANDO 16
The Model Bakery English Muffin, American Cheese
Applewood-Smoked Bacon
Duck Fat Potato Wedges

KING SALMON 29
Toasted Farro, Roasted Wild Mushrooms,
Pinot Noir Reduction

SIDES

BACON 5
DUCK FAT POTATO WEDGES 4
TOMATO GRATINÉE 4
HAM STEAK 5
½ AVOCADO 4
GRILLED DELLA FATTORIA BREAD 5

BRUNCH COCKTAILS

MIMOSA 11
Choice of Orange, Blood Orange or Grapefruit

WITTY SPRITZ 11
Aperol, Napa Lo-Fi Gentian Amaro
Blood Orange Soda, Sparkling Wine

BEAUTY RANCH 13
Square One Vodka, Yellow Chartreuse
Lemon, Strawberry, Sparkling Wine

SONOMA PALOMA 12
Código Reposado Tequila, Lime
Fever Tree Grapefruit Soda

CLUB-INDUCED INSPIRATION 14
Diplomatico Reserva, Coffee, Avera
Benedictine, Almond Milk

